QUAKER Surprise RECIPES

32 NEW RECIPES AND PICTURES

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"How amazing!..."

Yes, that's what your family and guests will probably say when they taste the excitingly different foods you've made with Quaker Oats.* And, as their compliments come flying, how smart you'll feel that you discovered such delicious new ways to give your family the high nutritional benefits of oatmeal.

For in every recipe in which it is used, Quaker Oats supplies valuable whole-grain food elements that your youngsters need for growth and energy—and that your grown ups need for vitality and stamina. Perhaps you've never known just how well-known cereals compare in nutritive value. Actually, oatmeal contains more protein, Vitamin B_1, food-energy, and food-iron than any other cereal!

And you will find, too, that the delicious flavor that has made Quaker Oats the most popular breakfast cereal in the world works taste magic in cookies, breads, and meat dishes.

Mary Alden

*Quaker and Mother's Oats are the same

FRONT COVER: "Heavenly Pie" (Recipe on page 4)
BACK COVER: "Glazed Ham Balls" (Recipe on page 23)

"OH and AH" Desserts

APPLE CRISP

"The crunchy butterscotch topping is different"

- 4 cups sliced cooking apples (4 to 6 medium sized)*
- 1 tablespoon lemon juice
- ⅓ cup sifted enriched flour
- 1 cup Quaker or Mother's Oats (quick or old fashioned, uncooked)
- ½ cup brown sugar
- ½ teaspoon salt
- 1 teaspoon cinnamon
- ⅓ cup melted butter or margarine

1. Place apples in greased shallow baking dish. Sprinkle with lemon juice.
2. Combine dry ingredients; add melted butter mixing until crumbly.
3. Sprinkle crumb mixture on top of apples.
4. Bake in a moderate oven (375°F.) 30 minutes or until apples are tender.
5. Serve warm or cold with top milk or cream. Makes 6 servings.

*If apples are very tart, sweeten slightly.

HEAVENLY PIE

"A flavor surprise in this easy-to-make meringue shell"

4 egg whites
½ teaspoon vinegar
1 teaspoon vanilla
¼ teaspoon salt
1 cup sugar
½ cup Quick Quaker or Mother's Oats, uncooked

Filling:

1 pint whipping cream, whipped
2 cups sweetened fresh or frozen raspberries, strawberries or peaches

1. Add vinegar, vanilla and salt to egg whites; beat until frothy.
2. Add sugar very gradually about a tablespoon at a time, beating well after each addition. Continue beating until mixture is stiff and glossy.
3. Lightly fold in the rolled oats.
4. Place in a mound on greased heavy unglazed paper on a baking sheet. Using a spatula hollow out the center and build up the sides to resemble a pie shell.
5. Bake in a very slow oven (275°F.) 45 minutes to 1 hour. Cool for a few minutes then remove from paper. Cool thoroughly and fill with sweetened whipped cream into which fresh or frozen raspberries, strawberries or peaches have been folded. Makes 8 servings.

Bonnie Meringue Tarts: Place meringue in eight mounds on the paper. Shape each mound as a little pie. Bake and fill as above.

YEAR 'ROUND FRUIT CAKE

"Can fruit cake be so easy? Yes! And it stays moist"

2 cups brown sugar
2¾ cups hot water
2 tablespoons shortening
1 package seedless raisins
1 teaspoon cinnamon
½ teaspoon cloves
½ teaspoon nutmeg
2 cups sifted enriched flour
1 teaspoon soda
½ teaspoon salt
1 cup cut candied cherries
1 cup Quaker or Mother's Oats (quick or old fashioned, uncooked)

1. Combine brown sugar, hot water, shortening, raisins and spices; bring to boil. Cook 5 minutes. Cool.
2. Sift together flour, soda and salt. Stir into cooled spicy mixture. Add cherries and rolled oats.
3. Bake in a well greased 8-inch square pan in a slow oven (325°F.) about 1½ hours.
4. Store 48 hours or longer before serving. Decorate with citron, pineapple, candied cherries and dots of confectioners' sugar icing. Makes an 8-inch square.

SurPRIZE Cookies

ANGEL WINGS

"Mmm, they melt in your mouth! So pretty, too!"

½ cup sifted enriched flour
½ teaspoon salt
⅔ cup sugar
1 cup shortening, soft
2 eggs
1 teaspoon vanilla
½ teaspoon almond extract (optional)
1 cup Quick Quaker or Mother's Oats, uncooked
Citron, candied cherries and chopped nuts

1. Sift together flour, salt and sugar into bowl. Add shortening, eggs and flavorings. Beat until smooth, about 2 minutes.
2. Fold in rolled oats.
3. Drop from a teaspoon onto greased baking sheet, allowing about 2 inches between cookies. Flatten with a knife dipped in cold water. Decorate with pieces of citron, candied cherries or nuts.
4. Bake in a moderate oven (375°F.) 10 to 12 minutes until cookies are golden brown around the edges. Remove from baking sheet immediately. Makes about 4 dozen cookies.

PEEK-A-BOO COOKIES

"The jelly filling peeks through for fun and flavor!"

2½ cups sifted enriched flour
1 teaspoon soda
1 teaspoon salt
1 cup brown sugar
1 cup shortening, soft
½ cup water
2½ cups Quick Quaker or Mother's Oats, uncooked
½ cup jelly or jam

1. Sift together flour, soda and salt into bowl. Add sugar, shortening and water. Beat until smooth, about 2 minutes.
2. Fold in rolled oats.
3. Sprinkle a bread board generously with confectioners' sugar. Roll dough very thin. Cut with cookie cutter.
4. Cut a design in half the cookies.
5. Place plain cookies on lightly greased baking sheet. Top with ½ teaspoon jelly and cover with a designed cookie, lightly pressing edges together.
6. Bake in a moderate oven (350°F.) 10 to 12 minutes. Makes 3½ dozen cookies.

RAGGEDY ANN PEANUT COOKIES

"Now you see them—now you don't—they're so good!"

1 cup sifted enriched flour
2 teaspoons baking powder
½ teaspoon salt
⅓ cup brown sugar
½ cup shortening, soft
½ cup peanut butter
1 egg
1 teaspoon vanilla
½ cup dark corn syrup
1½ cups Quick Quaker or Mother's Oats, uncooked
½ cup chopped peanuts

1. Sift together flour, baking powder and salt into bowl. Add sugar, shortening, peanut butter, egg, vanilla and about half the syrup. Beat until smooth, about 2 minutes.
2. Fold in remaining syrup and the rolled oats.
3. Drop from a teaspoon onto greased baking sheet; sprinkle with chopped peanuts. Bake in a moderate oven (375°F.) 10 to 12 minutes. Makes 3½ dozen cookies.

ALMOND DELIGHTS

"Delicate meringue-topped cookies lend a special flair!"

Cookies:

1 cup sifted enriched flour
1 teaspoon baking powder
¼ teaspoon salt
½ cup granulated sugar
½ cup brown sugar
½ cup shortening, soft
2 egg yolks
1 tablespoon water
1 cup Quaker or Mother's Oats (quick or old fashioned, uncooked)
½ cup chopped almonds

Meringue:

2 egg whites
½ cup confectioners' sugar
¼ teaspoon cinnamon

1. Sift together flour, baking powder, salt and granulated sugar into bowl. Add brown sugar, shortening, egg yolks and water. Beat until smooth, about 2 minutes.
2. Fold in rolled oats and chopped almonds.
3. Shape dough in balls. Place on ungreased baking sheet. Flatten with the bottom of a glass covered with waxed paper.
4. For meringue, beat egg whites until stiff but not dry. Add confectioners' sugar a tablespoon at a time, beating after each addition. Beat in the cinnamon.
5. Decorate each unbaked cookie with meringue.
6. Bake in a slow oven (325°F.) 20 to 25 minutes until meringue is delicately browned.
7. Remove cookies from baking sheets and store in a single layer. Makes 4 dozen cookies.

FUDGE BALLS

"Fudgy—rich—mouth watering! Need more be said?"

1 ½ cups sifted enriched flour
1 cup sugar
½ teaspoon salt
¾ cup shortening, soft
2 ounces chocolate, melted
¼ cup coffee, cold
1 ½ cups Quick Quaker or Mother's Oats, uncooked
Chopped nutmeats

1. Sift together flour, sugar and salt into bowl. Add shortening, melted chocolate and cold coffee. Beat until smooth, about 2 minutes.
2. Fold in rolled oats.
3. Shape dough in hands to make logs, balls and cones. Roll in chopped nutmeats.
4. Bake on ungreased baking sheet in a moderate oven (350°F.) 10 to 12 minutes. Makes 3 dozen cookies.

RAISIN APPLE COOKIES

"Cookie jar bait for the young set"

1½ cups sifted enriched flour
1 teaspoon baking powder
½ teaspoon soda
½ teaspoon salt
1 teaspoon cinnamon
¼ teaspoon nutmeg
¾ cup shortening, soft
1 cup brown sugar
1 egg
1 tablespoon water
1 cup diced raw apple
1½ cups Quaker or Mother's Oats (quick or old fashioned, uncooked)
½ cup raisins

1. Sift together flour, baking powder, soda, salt and spices into bowl. Add shortening, sugar, egg and water. Beat until smooth, about 2 minutes.
2. Fold in diced apple, rolled oats and raisins.
3. Drop from a teaspoon onto greased baking sheet. (Roll cookies in cinnamon sugar if desired).
4. Bake in a moderate oven (375°F.) 12 to 15 minutes. Makes 3 dozen cookies.

TWO-WAY ORANGE DATE COOKIES

"Drop cookies or bar cookies? How about a few of each?"

1 cup sifted enriched flour
½ teaspoon baking powder
½ teaspoon soda
½ teaspoon salt
½ cup shortening, soft
½ cup granulated sugar
½ cup brown sugar
1 egg
1 tablespoon grated orange rind
2 tablespoons orange juice
1½ cups Quaker or Mother's Oats (quick or old fashioned, uncooked)
½ cup chopped dates

1. Sift together flour, baking powder, soda and salt into bowl. Add shortening, sugars, egg, orange rind and juice. Beat until smooth, about 2 minutes.
2. Fold in rolled oats and dates.
3. Drop from a teaspoon onto greased baking sheet or spread in two greased 7x11-inch pans.
4. Bake in moderate oven (350°F.) 12 to 15 minutes for drop cookies, 15 to 20 minutes for bar cookies. Makes 3½ dozen cookies.

ROYAL COCONUT COOKIES

"Pride and joy cookies—for sure!"

- 1 ¼ cups sifted enriched flour
- 1 teaspoon baking powder
- 1 teaspoon soda
- ½ teaspoon salt
- ½ cup granulated sugar
- ½ cup brown sugar
- ½ cup butter or shortening, soft
- 1 egg
- ½ teaspoon almond or vanilla extract
- 1 cup Quick Quaker or Mother's Oats, uncooked
- 1 cup coconut

1. Sift together flour, baking powder, soda and salt into bowl. Add sugars, butter, egg and flavoring. Beat until smooth, about 2 minutes.
2. Fold in rolled oats and coconut.
3. Shape dough into small balls; place on greased baking sheet.
4. Bake in a moderate oven (350°F.) 12 to 15 minutes. Makes 3 dozen cookies.

SCOTCH TOFFEE

"Candy or cookie? That's your secret!"

⅓ cup melted butter or margarine

2 cups Quick Quaker or Mother's Oats, uncooked

½ cup brown sugar

¼ cup dark corn syrup

½ teaspoon salt

1½ teaspoons vanilla

Topping:

1 six-ounce package chocolate chips, melted

¼ cup chopped nutmeats

1. Pour melted butter or margarine over rolled oats and mix thoroughly.
2. Add brown sugar, syrup, salt and vanilla, blending well.
3. Pack firmly into greased 7x11-inch pan. Bake in a hot oven (450°F.) 12 minutes or until a rich brown color.
4. When thoroughly cool, turn out of pan. Spread melted chocolate on top of candy. Sprinkle with nutmeats.
5. Chill; cut in small squares. Store in refrigerator. Makes 3 dozen squares.

OLD-FASHIONED OATMEAL COOKIES

"The kind Grandma used to make—but twice as easy!"

1½ cups sifted enriched flour
1 teaspoon soda
1 teaspoon salt
1½ teaspoons cinnamon
½ teaspoon nutmeg
¾ cup shortening, soft
½ cup granulated sugar
1 cup brown sugar
2 eggs
¼ cup milk
3 cups Quick Quaker or Mother's Oats, uncooked
1 cup raisins

1. Sift together flour, soda, salt and spices into a large bowl. Add shortening, sugars, eggs and milk. Beat until smooth, about 2 minutes.
2. Fold in rolled oats and raisins.
3. Roll out on lightly floured board to ¼-inch thickness; cut with large floured cookie cutter.
4. Place on a greased baking sheet. Sprinkle lightly with granulated sugar if desired.
5. Bake in a moderate oven (375°F.) 12 to 15 minutes. Remove from baking sheet immediately. Makes 3 dozen cookies.

CRISP OATMEAL TREASURES

"From refrigerator to oven to cookie jar in minutes!"

¾ cup sifted enriched flour
½ teaspoon soda
½ teaspoon salt
½ cup brown sugar
½ cup granulated sugar
½ cup shortening, soft
1 egg
½ teaspoon vanilla
1½ cups Quaker or Mother's Oats (quick or old fashioned, uncooked)
¼ cup chopped nutmeats

1. Sift together flour, soda and salt into bowl. Add sugars, shortening, egg and vanilla. Beat until smooth, about 2 minutes.
2. Fold in rolled oats and nutmeats.
3. Shape dough in rolls; wrap in waxed paper and chill thoroughly.
4. Slice ¼-inch thick and place on ungreased baking sheet.
5. Bake in a moderate oven (350°F.) 10 to 12 minutes. Makes 3½ dozen cookies.

HAWAIIAN NUT BARS

"Aloha! What taste delights!"

1 cup sifted enriched flour
¼ teaspoon soda
¼ teaspoon salt
⅔ cup brown sugar
⅓ cup shortening, soft
1 egg
⅓ cup milk
½ teaspoon vanilla
1 cup Quick Quaker or Mother's Oats, uncooked
½ cup chopped nutmeats
½ cup coconut

1. Sift together flour, soda and salt into a bowl. Add sugar, shortening, egg, milk and vanilla. Beat until smooth, about 2 minutes.
2. Blend in rolled oats, nutmeats and coconut.
3. Spread in a greased 7x11-inch baking pan.
4. Bake in a moderate oven (350°F.) 25 to 30 minutes.
5. Remove from oven and cover with hot orange glaze. Cool and cut into bars. Makes 2 dozen bars.

Orange Glaze: Combine ½ cup sugar and 3 tablespoons orange juice in a saucepan. Bring to a boil and boil 3 minutes. Add 1 teaspoon grated orange rind.

RASPBERRY TURNOVERS

"Turns over a new leaf in cookie making!"

1 cup sifted enriched flour
½ teaspoon salt
½ cup shortening
1 cup Quick Quaker or Mother's Oats, uncooked
¼ cup sugar
3 tablespoons water
¼ teaspoon almond extract (optional)

Filling: about ¼ cup raspberry jam

1. Sift together flour and salt.
2. Cut in shortening until mixture resembles coarse crumbs.
3. Mix in rolled oats and sugar.
4. Add water and almond extract, mixing lightly.
5. Knead dough 4 or 5 strokes until it just holds together. Roll out to ⅛-inch thickness. Cut in 4-inch rounds.
6. Place 1 teaspoon jam on each circle. Fold over and seal edges by pressing with tines of a fork. Prick to allow escape of steam. Place on ungreased baking sheet.
7. Bake in a moderately hot oven (400°F.) 12 to 15 minutes until edges are delicately browned. Makes 12 turnovers.

SIX-WAY COOKIES

"A real variety act in flavors!"

1 cup sifted enriched flour
½ teaspoon soda
½ teaspoon salt
½ cup shortening, soft
½ cup brown sugar
¼ cup granulated sugar
1 egg
1 teaspoon vanilla
2 tablespoons milk
2 cups Quaker or Mother's Oats (quick or old fashioned, uncooked)

1. Sift together flour, soda and salt into bowl. Add shortening, sugars, egg, vanilla and milk. Beat until smooth, about 2 minutes.
2. Fold in rolled oats.
3. Drop from a teaspoon onto greased baking sheet and bake in a moderate oven (375°F.) 12 to 15 minutes. Makes 3½ dozen cookies.

Variations:

1. **Chocolate Chip:** Add one 6 oz. package chocolate chips in Step 2.
2. **Peanut:** Add 1 cup peanuts in Step 2.
3. **Date:** Add 1 cup chopped dates in Step 2.
4. **Gumdrop:** Add ½ cup chopped gumdrops in Step 2.
5. **Raisin-Spice:** Sift 1 teaspoon cinnamon and ¼ teaspoon nutmeg with dry ingredients in Step 1. Omit vanilla. Add 1 cup raisins in Step 2.
6. **Orange-Coconut:** Substitute orange juice for the milk. Omit vanilla. Add 1 teaspoon grated orange rind and ½ cup coconut in Step 2.

CHOCOLATE DIPPED SURPRISES

"Don't be surprised at the encores on these!"

Cookies:

1 cup butter or margarine
½ cup confectioners' sugar
2 teaspoons vanilla
2 cups sifted enriched flour
½ teaspoon salt
1 cup Quick Quaker or Mother's Oats, uncooked

Quick Chocolate Dip:
2 six-ounce packages chocolate chips
¼ cup milk

1. Cream butter; add sugar gradually and cream until fluffy. Add vanilla.
2. Sift together flour and salt; add to creamed mixture, mixing thoroughly.
3. Stir in the rolled oats, mixing until blended. (Dough will be quite stiff.)
4. Shape dough to make logs, balls or cones.
5. Bake on ungreased baking sheet in a slow oven (325°F.) 25 to 30 minutes; cool.
6. For the chocolate dip, melt the chocolate chips in the top of a double boiler. Add the milk and beat with a rotary egg beater until combined.
7. Dip the cooled cookies into the chocolate. Sprinkle with chopped nutmeats or shredded coconut. Place on wire rack to drain. Store in refrigerator. Makes 3 dozen cookies.

Variations:

1. **Mint Snowballs:** Substitute water for vanilla. Mix dough as above; shape in balls. Bake as above. Cool. Dip in thin mint-flavored confectioners' sugar frosting tinted green; sprinkle with coconut.
2. **Heavenly Bars:** Prepare cookie dough as above. Spread in a greased 7x11-inch baking pan. Bake as for cookies. Sprinkle with 1 six-ounce package chocolate chips and return to oven until chocolate is melted (about 3 minutes). Spread chocolate evenly; sprinkle with ½ cup chopped nutmeats. Chill and cut into bars.

DATE FILLS

"Good flavor—three layers deep!"

Filling:

1 lb. pitted dates or prunes
½ cup granulated sugar
¾ cup light corn syrup
¼ cup orange juice
2 teaspoons grated orange rind
¼ teaspoon salt

Dough:

2½ cups sifted enriched flour
1 teaspoon soda
1 teaspoon salt
1 cup brown sugar
1 cup shortening, soft
½ cup water
2½ cups Quaker or Mother's Oats (quick or old fashioned, uncooked)

1. Combine dates, granulated sugar, syrup, orange juice, orange rind and salt; cook until thick. Cool.
2. Sift together flour, soda and salt into bowl. Add brown sugar, shortening and water. Beat until smooth, about 2 minutes. Fold in rolled oats.
3. Spread half of the dough over greased 12x15-inch baking sheet. Cover with date filling. Roll remaining dough between 2 sheets of waxed paper; chill. Remove top sheet of paper; place dough over filling. Remove other sheet of waxed paper.
4. Bake in a moderate oven (350°F.) 30 to 35 minutes. Cool and cut into bars. Makes 5 dozen bars.

CHOCOLATE OATMEAL PRIZES

"Perfect partners with a pudding!"

1 cup sifted enriched flour
½ teaspoon soda
½ teaspoon salt
1 cup sugar
½ cup shortening, soft
1 egg
1 teaspoon vanilla
½ teaspoon almond extract (optional)
2 ounces chocolate, melted
1 cup Quick Quaker or Mother's Oats, uncooked
½ cup coconut

1. Sift together flour, soda, salt and sugar into bowl. Add shortening, egg, flavorings and melted chocolate (cooled to lukewarm). Blend until smooth, about 2 minutes. (Dough will be very stiff.)
2. Add rolled oats and coconut, mixing thoroughly.
3. Shape by hand or drop from a teaspoon onto greased baking sheet; flatten with the bottom of a glass covered with waxed paper.
4. Bake in a moderate oven (350°F.) 12 to 15 minutes. Makes 2½ dozen cookies.

Bread Winners

OATMEAL MUFFINS

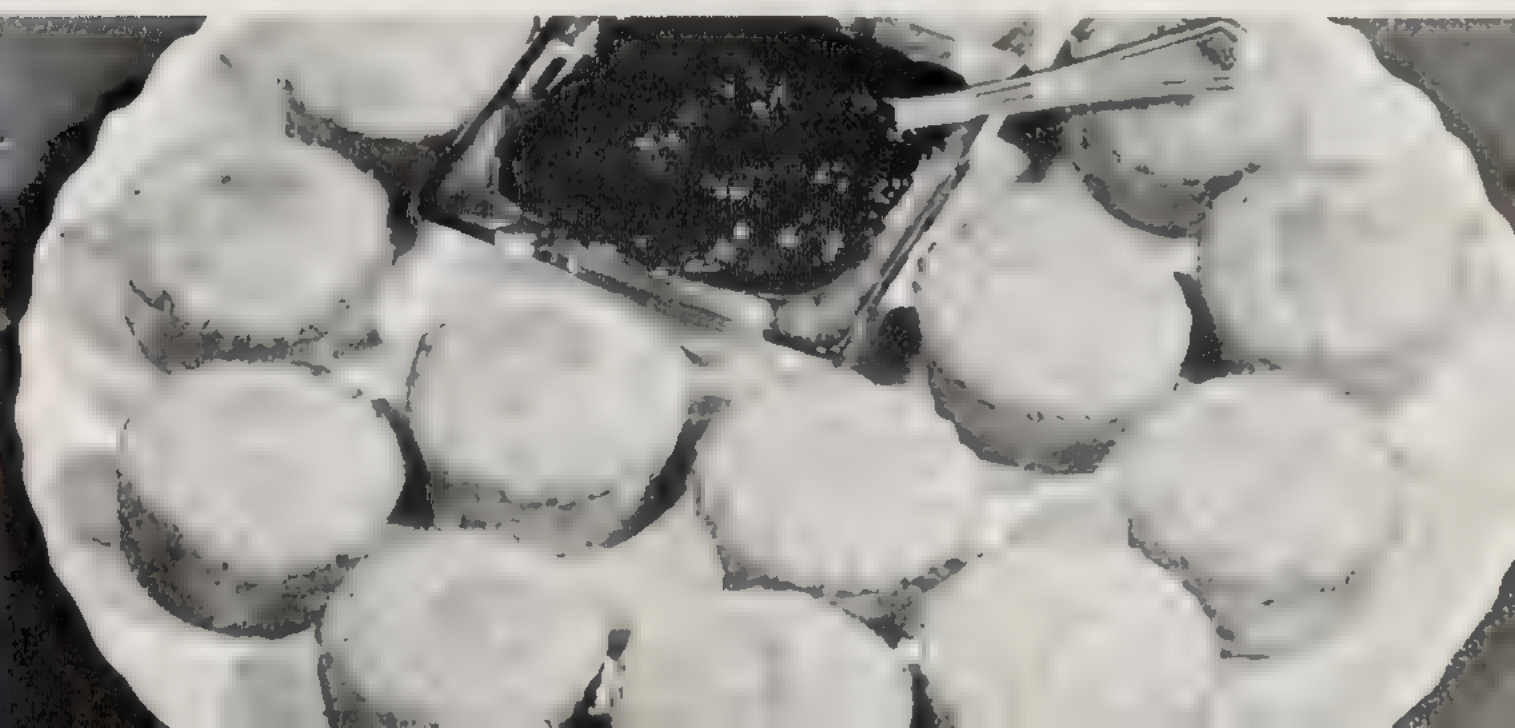
"For a change—muffins with a special flavor!"

1 cup sifted enriched flour
¼ cup sugar
3 teaspoons baking powder
½ teaspoon salt
3 tablespoons shortening
1 cup Quick Quaker or Mother's Oats, uncooked
1 egg, beaten
1 cup milk

1. Sift together flour, sugar, baking powder and salt. Cut in shortening until mixture resembles corn meal.
2. Add rolled oats, blending thoroughly.
3. Add beaten egg and milk, stirring lightly.
4. Fill greased muffin pans ⅔ full.
5. Bake in a hot oven (425°F.) 15 to 25 minutes, depending on size of muffins. Makes 8 to 16 muffins.

Variations:

1. **Fruit or Nut:** Add ½ cup raisins, chopped dates or chopped nutmeats in Step 2.
2. **Cinnamon-Topped:** Combine ⅓ cup brown sugar, 1 tablespoon flour, 2 teaspoons cinnamon and 1 tablespoon melted butter. Sprinkle over muffins before baking.
3. **Buttermilk:** Substitute 1 cup buttermilk for sweet milk. Decrease baking powder to 2 teaspoons; add ½ teaspoon soda.



DATE NUT BREAD

"Puts the pretty in party sandwiches!"

- 1 egg, beaten
- 1 cup buttermilk
- ½ cup brown sugar
- 1 cup sifted enriched flour
- 1 teaspoon soda
- ½ teaspoon salt
- 1 cup Quaker or Mother's Oats (quick or old fashioned, uncooked)
- 1 cup chopped dates
- ½ cup chopped nutmeats
- 2 tablespoons melted shortening

1. Combine egg and buttermilk. Add sugar.
2. Sift together flour, soda and salt. Add all at once to egg mixture.
3. Add rolled oats, dates and nutmeats, stirring only enough to combine. Fold in melted shortening.
4. Bake in a greased paper-lined loaf pan (1 lb. size) in a moderate oven (350°F.) 50 minutes to 1 hour.
5. Store in bread box one day before slicing. Makes 1 loaf.

DOUBLE TREAT BREAD

"It'll rise and shine as bread or rolls!"

1 cup scalded milk
⅓ cup shortening
⅓ cup brown sugar
2 teaspoons salt
½ cup cold water
4 to 4½ cups sifted enriched flour
1 egg
1 package compressed or fast granular yeast
1 cup Quick Quaker or Mother's Oats, uncooked

1. Pour scalded milk over shortening, sugar and salt. Add cold water and cool to lukewarm.
2. Stir in 1 cup of the flour. Add egg and crumbled yeast;* beat with rotary egg beater until blended, about 2 minutes. Fold in rolled oats. Stir in enough flour to make a soft dough.
3. Turn out on lightly floured board and knead until satiny, about 10 minutes.
4. Round dough into ball; place in greased bowl; cover and let rise in warm place until double in bulk (about 1 hour).
5. Punch down; cover and let rest 10 minutes. Shape in two loaves or four dozen rolls. Place in greased pans; brush lightly with melted shortening; cover and let rise until double in bulk (about 45 minutes).
6. Bake in a moderate oven (375°F.) 40 to 50 minutes for loaves or 20 to 25 minutes for rolls. Makes 2 loaves or 4 dozen rolls.

Variations:

1. **Fruited Oatmeal Bread or Rolls:** Add 1 cup chopped dates, figs or cooked prunes (drained) with rolled oats in Step 2.
2. **Cinnamon Twist Bread:** Roll out the dough for each loaf into a rectangle about 8 inches wide and 15 inches long. Combine 2 tablespoons cinnamon and ⅓ cup sugar. Sprinkle this mixture over the dough. Roll up each rectangle lengthwise (like a jelly roll). Seal edges. Let rise and bake as directed above.
3. **Butterscotch Rolls:** Roll out the dough to form a rectangle about 15 inches by 24 inches. Brush lightly with melted butter. Sprinkle with 1 cup brown sugar and ½ cup chopped pecan meats. Roll up like a jelly roll and seal edges. Cut in 1-inch slices; place in greased baking pans. Let rise and bake as directed above.

*If using granular yeast, dissolve according to package directions.

Main Dish Magic

JUICY MEAT LOAF

"Best you ever tasted—and serves 8!"

1½ pounds ground beef
¾ cup Quaker or Mother's Oats (quick or old fashioned, uncooked)
2 eggs, beaten
¼ cup chopped onion
2 teaspoons salt
¼ teaspoon pepper
1 cup tomato juice

1. Combine all ingredients thoroughly and pack firmly into a loaf pan.
2. Bake in a moderate oven (350°F.) 1 hour. Let stand 5 minutes before slicing. Makes 8 servings.

Variations:

1. **Hamburgers:** Omit beaten eggs. Shape combined ingredients into eight hamburgers; chill. Pan-fry in hot fat and serve on buns.
2. **Meat Balls:** Omit beaten eggs. Shape combined ingredients into 16 meat balls; roll in flour and brown in hot fat. Add tomato sauce and simmer 20 to 25 minutes.
3. **Mock Drumsticks:** Omit beaten eggs. Shape combined ingredients into eight drumsticks. Insert a wooden skewer into each drumstick; chill. Roll in bread crumbs. Brown on all sides in hot fat; cover and cook slowly 10 minutes longer.

BEEF ROULADES

"Round steak—rolled and stuffed with savory goodness!"

Stuffing:

1 cup soft bread crumbs or cubes
¼ cup melted butter
1 cup Quick Quaker or Mother's Oats, uncooked
½ cup chopped dill pickle
1 tablespoon chopped onion
1 teaspoon salt
¼ teaspoon pepper
2 tablespoons water

Meat:

2 lb. round steak (cut about ¼ inch thick)
1½ teaspoons salt

Sauce:

1 cup tomato juice

1. Pour melted butter over bread crumbs; toast under broiler or in a hot oven (425°F.) until golden brown.
2. Add rolled oats, chopped pickle, onion and seasonings, mixing thoroughly.
3. Sprinkle water on top, stirring lightly.
4. Cut steak into 6 pieces. Season with the salt.
5. Place a tablespoon of stuffing at one end of each piece. Roll up; fasten securely with toothpicks or string.
6. Roll in flour. Brown on all sides in hot fat.
7. Add tomato juice; cover and simmer 1 hour or until tender. Add more tomato juice if necessary. Makes 6 servings.

BAKED ONION CUPS

"Bermuda beauties on parade—with tangy meat and cheese"

6 large onions
1 pound ground beef
⅓ cup catsup
⅓ cup water
1½ teaspoons salt
¼ teaspoon pepper
½ cup Quick Quaker or Mother's Oats, uncooked
Grated sharp cheese
Bread crumbs

1. Cook the onions in salted water 30 minutes.
2. Gently push center out of each onion. Place onion shells in muffin cups or custard cups. Chop enough of the onion centers to make ¼ cup.
3. Brown ground beef in frying pan. Add the chopped cooked onion, catsup, water, salt, pepper and rolled oats.
4. Fill onion shells with meat mixture. Sprinkle top of each with grated cheese and bread crumbs.
5. Bake in a moderate oven (375°F.) 25 to 30 minutes. Makes 6 servings.

CHICKEN CROQUETTES

"Chicken croquettes—at their tender, juicy best!"

2 cups chicken broth or water
1 cup Quaker or Mother's Oats (quick or old fashioned, uncooked)
2 cups ground cooked chicken or turkey
1 tablespoon lemon juice
1 teaspoon salt
¼ teaspoon pepper
⅛ teaspoon nutmeg
⅛ teaspoon celery seed
1 teaspoon paprika
½ cup mushrooms, cut in small pieces

1. Stir rolled oats into boiling broth or water and cook slowly for 5 minutes, stirring frequently.
2. Combine cooked oatmeal, chicken, lemon juice and seasonings.
3. Lightly brown mushrooms in 2 tablespoons chicken fat or butter and add to mixture, combining thoroughly.
4. Cool; shape into 12 croquettes. Roll croquettes in dry bread crumbs, then dip in beaten egg to which 2 tablespoons of milk have been added. Roll again in crumbs.
5. Place in wire basket and fry in hot deep fat (375°F.) until a golden brown Serve hot. Makes 6 servings.

SAUSAGE STUFFED PEPPERS

"Chuck-full of party flavor!"

6 medium-sized green peppers
½ pound pork sausage meat
½ pound ground veal
1 cup Quaker or Mother's Oats (quick or old fashioned, uncooked)
1 teaspoon salt
¼ teaspoon pepper
⅔ cup tomato juice

1. Wash peppers, remove tops and seeds. Cook in boiling water 5 minutes. Drain.
2. Combine remaining ingredients; fill green peppers. Place in shallow baking pan; add a small amount of water.
3. Bake in a moderate oven (350°F.) 45 to 50 minutes. Makes 6 servings.

GLAZED HAM BALLS

"Gaze at these on the cover—they taste even better!"

Ham Balls:

½ pound ground lean ham
¾ pound ground pork
⅔ cup Quick Quaker or Mother's Oats, uncooked
1 egg, beaten
½ cup milk

Sauce:

⅓ cup brown sugar
2 tablespoons flour
1 teaspoon dry mustard
⅔ cup fruit juice (pineapple, apricot or peach) or water
2 tablespoons vinegar
6 whole cloves
⅓ cup dark corn syrup

1. Combine ham, pork, rolled oats, egg and milk. Mix until thoroughly blended. Chill.
2. Shape into small balls and place in shallow baking pan. Bake in a slow oven (325°F.) for 1 hour. Drain.
3. Combine remaining ingredients in saucepan and cook on top of the stove until slightly thickened. Pour over ham balls and continue baking for 15 minutes. Serve in noodle ring. Makes 6 servings.

Hawaiian Ham Timbales: Substitute pineapple juice for the milk in the ham ball recipe. Combine ingredients for ham balls. Grease 6 custard cups. Place a small slice of pineapple in the bottom of each. Pack the ham mixture into the custard cups. Bake 1 hour. Let stand 5 minutes before turning out.

DEEP SEA TIMBALES OR LOAF

"Imagine—two steps to light, fluffy timbales!"

2 eggs, beaten
2 cups flaked tuna fish or salmon (1 lb. can)
½ teaspoon salt
⅛ teaspoon pepper
¼ teaspoon celery salt
1 teaspoon paprika
1 teaspoon Worcestershire sauce
1 tablespoon lemon juice
1½ cups milk*
1 cup Quick Quaker or Mother's Oats, uncooked

1. Combine all ingredients thoroughly and place in six greased custard cups or greased loaf pan (glass preferred).
2. Bake in a moderate oven (350°F.) for 50 minutes to 1 hour or until set. Serve with mushroom sauce, tomato sauce or a cream sauce to which one chopped hard-cooked egg has been added. Makes 6 servings.

*If canned salmon is used, substitute salmon juice for part of the milk.

BROILED HUMDINGERS

"It's a peach of an idea for quick party meat!"

Balls:

1 twelve-ounce can luncheon meat, ground

½ cup Quick Quaker or Mother's Oats, uncooked

¼ cup milk

2 tablespoons catsup

1 teaspoon prepared mustard

6 peach halves

1. Combine luncheon meat, rolled oats, milk, catsup and prepared mustard. Shape into balls (chill if desired). Place on peach halves.
2. Put in shallow pan in broiler, about 4 inches from source of heat.
3. Broil until meat is lightly browned, about 8 to 10 minutes. Makes 6 servings.

The Breakfast that Stars

OATMEAL

Serves 4

INTO 3 cups briskly boiling water
PUT ¾ teaspoon salt
STIR IN 1½ cups Quaker or Mother's Oats (quick or old fashioned)
COOK 2½ to 5 minutes or longer, stirring occasionally
COVER PAN, remove from heat and let stand for 5 minutes.

DOUBLE BOILER METHOD—Cook oatmeal in top part of double boiler over direct heat for 2 minutes. Place over boiling water; cover and cook 10 to 20 minutes.

COOKED IN MILK—Substitute milk for one half the water in above recipe.

FRIED OATMEAL SLICES—Pour cooked oatmeal into loaf pan; chill until firm. Slice and pan-fry until golden brown. Serve with butter and syrup.

RAISIN OATMEAL—Add ½ cup raisins to boiling salted water before stirring in rolled oats.

BUTTERSCOTCH OATMEAL—Place 1 tablespoon brown sugar on each serving of oatmeal.

CHERRY-TOPPED OATMEAL—Place 1 tablespoon of cherry preserves or jelly in center of each serving of oatmeal.

Mary Alden Test Kitchen

Welcome to the Mary Alden Test Kitchen at The Quaker Oats Company. In this gay, home-like kitchen the recipes for this booklet were developed and tested.

Here are recipes that will intrigue you—make cooking more fun—with their interesting surprises and family appeal. They are recipes you will really appreciate because they have the ease of preparation and economy that practical homemakers need. That is because Quaker's staff of Home Economists have the homemaker's point of view both by training and experience—as well as talent in the creative art of cooking.

The goal of all the work done by the Mary Alden Staff is to be of service to homemakers. The Home Economists develop and test recipes for all the Quaker family of food products. They carefully work out the cooking directions for the labels of Quaker products. They answer the thousands of letters that pour in from all sections of the country. Some homemakers request recipe booklets; others ask for help on specific cooking or baking problems.

The Mary Alden Staff hopes that you, too, will write to them for any help they can give you. And they hope that this "Surprise Recipe Booklet" will add fun to your cooking and happy eating for your family.

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QUICK
QUICK QUAKER OATS
MOTHER'S OATS
Quaker Oats and Mother's Oats
are the same